



Homemade Granola

with Coconut, Apricot & Cranberries



2h



2 Servings

This homemade granola is better than anything you can find at the grocery store, and it doesn't take much more effort either! Studded with apricots, cranberries, almonds, pumpkin seeds, and coconut flakes, its sweet and nutty crunch might get addictive. Enjoy it alone as a power snack, amp up your breakfast with a healthy yogurt bowl, or sprinkle over ice cream! (2-p plan makes 10 servings; 4-p plan makes 20)

What we send

- 1 oz salted almonds ¹⁵
- 2 (1 oz) maple syrup
- 2 oz dark brown sugar
- 4 (3 oz) oats
- 1 oz pumpkin seeds
- 1 oz unsweetened shredded coconut ¹⁵
- 2 (¼ oz) chia seeds
- 2 oz dried apricots ¹⁷
- 2 oz dried cranberries

What you need

- neutral oil
- vanilla extract
- kosher salt

Tools

- rimmed baking sheet
- parchment paper
- nonstick cooking spray

Allergens

Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 19g, Carbs 44g, Protein 7g



1. Mix granola

Preheat oven to 325°F with a rack in the upper third. Line a rimmed baking sheet with parchment paper; grease with nonstick cooking spray.

Coarsely chop **almonds**. In a large bowl, whisk **maple syrup, brown sugar, ½ cup oil, 1 tablespoon vanilla**, and **1 teaspoon salt** until smooth. Add **oats, almonds, pumpkin seeds, coconut**, and **chia**; fold with a spatula until evenly coated.



2. Bake granola

Transfer **oat mixture** to prepared baking sheet and spread into a thin, even layer (about ½-inch thick). Using stiff metal spatula, press oat mixture until very compact.

Bake on upper oven rack until lightly browned, rotating sheet halfway through, 40–45 minutes. Let cool to room temperature, about 1 hour.



3. Finish & serve

Coarsely chop **apricots**. Once **granola** is fully cooled, break into pieces of desired size.

Stir **dried cranberries** and **apricots** into **granola** before serving. Enjoy!



4. ...

Looking for more steps?



5. ...




You won't find them here!



6. ...

Enjoy your Martha Stewart & Marley Spoon meal!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**